

Public Health Guidelines for Owners of Private Homes Used as Public Lodging

Home owners or their agents who offer private residences as places of public lodging during the 2002 Winter Olympics and the 2002 Handicapped Winter Olympics need to assume responsibility for safeguarding the safety and welfare of the guests enjoying their hospitality.

Places of public lodging are normally regulated by one or more public health rules including R392-502 Hotel, Motel, and Resort Sanitation, R392-100 Food Service Sanitation, and R392-302 Design, Construction and Operation of Public Pools. The Utah Department of Health has developed the following guidelines that, when used by the private residential host, will go a long way in protecting the health and safety of their guests.

Food Safety-

1. Each host should have at least one person who has received food handler training within the year preceding the 2002 Winter Olympics.
2. Only foods from inspected commercial sources should be served.
3. Individuals who may be ill should be restricted from food handling activities.
4. Mechanical dishwashers operated in accordance with the manufacture's specifications should be used.
5. Food handlers should follow proper hand washing practices. These include washing hands after:
 - (a) touching bare human body parts other than clean hands and clean, exposed portions of arms;
 - (b) using the toilet room;
 - (c) coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;
 - (d) handling soiled equipment or utensils;
 - (e) during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;
 - (f) switching between working with raw food and working with ready-to-eat food; and
 - (h) engaging in other activities that contaminate the hands.
6. Food handlers should clean their hands and exposed portions of their arms with a cleaning compound by vigorously rubbing together the surfaces of their lathered hands and arms for at least 20 seconds and thoroughly rinsing with clean water. Food handlers should pay particular attention to the areas underneath the fingernails and between the fingers.
7. Food handlers should keep food contact surfaces free of contamination from uncooked meats, poultry, etc.
8. Pets should not be allowed in the kitchen or dining area during periods of food preparation and service.

Control of Pets and Animals-

1. The host should inform potential guests of the presence of all animals kept on the property.
2. The host should keep the premises free of animal feces and other animal-related wastes including soiled bedding or litter.
3. The host should keep the interior spaces free of hair, fur, feathers, and dander that may trigger allergic reaction or contaminate foods.
5. The host should ensure that animals and their pens or cages are not present in food preparation areas during the preparation and serving of foods.
6. The host should ensure that pets and animals are current on any recommended or required immunizations.
7. The host should ensure that none other than healthy animals are kept on the premises.
8. The host should keep well designed fences, corrals, pens, cages , and other facilities used to confine animals to preclude the guest from potentially dangerous exposure to animals that may bite, kick, trample, or otherwise harm guests or expose them to danger.
9. The host or his agent should comply with all applicable local codes, ordinances, or regulations pertaining to animals.

Pools, Hot tubs, and Spas-

1. Pools, hot tubs, and spas should be checked for water chemistry levels at least once per day using test kits available at all pool supply retailers. Daily testing should including; sanitizer, pH, and combined chlorine or chloramine (when chlorine compound sanitizers are used).
2. Minimum sanitizer quantities should be maintained at all times in spas and pools. The ideal amount of free chlorine should be 3.0-5.0 ppm for spas and hot tubs, and 2.0-3.0 ppm for pools. If bromine is used instead of chlorine, bromine levels for each pool should be at least 4.0 ppm. The maximum amount of chloramines or combined chlorine should not exceed 0.5 ppm.
3. pH levels should be checked and maintained at 7.2-7.8 for each pools.
4. Water temperature for spas or hot tubs should not exceed 105 degrees F.
5. Children under the age of 5 should not be allowed in spas or hot tubs.
6. Individuals using spas or hot tubs should not spend more than 15 minutes in the pool without exiting and allowing their body temperature to decrease before re-entering.
7. Pregnant women, people on prescription medications, and others at high risk should not use a spa or hot tub without consulting their physicians.

Laundry and Linen Services-

1. The host should launder guest laundry and linens separate from the host family's laundry.
2. Bed linens, wash cloths, and towels should be changed or offered on a daily basis.
3. Clean laundry should be stored in such a manner as to preclude subsequent soiling or contamination from pets and other sources.
4. The host should provide a minimum hot water temperature of 130 degrees F. for washing and rinsing.

Restroom and Bathing Facilities-

1. The host should provide guests with separate restroom and bathing facilities from the host

family's domestic facilities.

2. The host should maintain restrooms and bathing facilities in clean and sanitary condition, and provide cleaning and servicing at least once a day.
3. The host should not store potentially harmful substances in the guest's restroom.
4. The host should provide a waste container with a lid in the guest's restrooms.
5. The host should provide a hot water supply adequate in quantity to meet the needs of each guest .

General Safety-

1. The host should keep steps, walkways, driveways, and sidewalks free of ice and snow.
2. The host should provide and maintain smoke detectors, and other safety alarms in operable condition.
3. Family medication cabinets should be locked against unauthorized access.
4. The host should provide the guests with an emergency egress plan.
5. The host should keep guns, ammunition, and other weapons locked in a secure gun safe.

Smoking-

The host should insure that guests are not exposed to second-hand tobacco smoke.